Short Communication

Investigation the Drying Conditions of *Garcinia Mangostana* L. Rind in

Figure 2 Effects of drying temperature and duration of mangosteen rind on TPC values.

Note. Means \pm SD with different letters indicate significant difference (p<0.05).

Conclusion

To obtain a high TMA value extract from mangosteen rind, a low drying temperature of 50 °C is recommended. However, if a high TPC value extract is to be obtained from mangosteen rind, a high drying temperature of 90 °C should be employed. Mangosteen rind has a high content of anthocyanins which could be used as a natural colorant. Therefore, this information is important for food industries to formulate the process parameters in order to derive and preserve the best natural colour attributes into the desired food products.

References

[1] F.L. Song, R.Y. Gan, Y. Zhang, Q. Xiao, L. Kuang, H.B. Li, Total phenolic contents and antioxidant capacities of selected chinese medicinal plants, Int. J. Molecular Sci. 11 (6) (2010) 2362–2372.

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